






WEEKLY MENU


from 21.08.2018 to 25.08.2017

varied salad buffet each day



	main dish	alternative dish
Monday	whole-grain spaghetti ^(a1;G) with fruity tomato sauce ^(a1) stirred lime quark ^(G) 	potato vegetable casserole (cauliflower, string beans) ^(G) stirred lime quark ^(G)
Tuesday	escalope chasseur (pork) ^(a1;C) with boiled potatoes and cream sauce ^(a1;G) banana 	vegetarian nuggets (wheat and soy proteins) ^(A;C;F) with rice and sweet and sour dip banana
Wednesday	turkey ragout ^(a1) with mixed vegetables ^(G) and potato puree ^(G; in traces: a1-a4;F;l;J) raspberry yoghurt ^(G) 	bell pepper zucchini pan fry baked with feta ^(a1;G) and noodles ^(a1;G) raspberry yoghurt ^(G)
Thursday	string bean stew ^(G;l) with toast or whole-grain spelt bread ^(a1) nectarine 	pumpkin cream soup (hokkaido, carrots, coconut milk) ^(G) with toast or whole-grain spelt bread ^(a1) nectarine
Friday	Mie noodle pan fry with carrots, white cabbage and bell pepper ^(a1) fruit yoghurt 	vegetarian gyros (wheat proteins) ^(F;l;J; in traces: a1;G) with tomato rice and tzatziki fruit yoghurt

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.

 with this logo labeled dishes are composed according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V.